



POTATO SALAD, FARMERS MARKET STYLE

serves 4 - 6

1 pound Puget Sound Fresh white potatoes, cut in 1/2-inch pieces

1 cup Puget Sound Fresh carrots, cut in 1/2- inch pieces

1 cup Puget Sound Fresh fennel bulb, cut in 1/2-inch pieces

1 - 16 ounce can garbanzo beans, rinsed, drained

1 Cup Puget Sound Fresh red onion, cut in 1/2-inch pieces

7 ounce jar roasted red peppers, drained, chopped

1/2 Cup Puget Sound Fresh parsley, chopped

4 Tablespoons red wine vinegar

3 Tablespoons olive oil

1 clove, Puget Sound Fresh garlic, minced

4 hard-boiled Puget Sound Fresh eggs, peeled

Salt and pepper to taste

1. Cook potatoes in medium pot of boiling salted water 4 minutes. Add carrots and cook until crisp-tender, about 4 minutes. Drain off hot water, rinse vegetables in cold water and drain. Combine potatoes with all other vegetables.
2. Whisk vinegar, oil and garlic in small bowl. Add to salad; toss to coat.
3. Cut eggs in half lengthwise. Separate yolks from whites. Chop egg whites; mix into salad. Season with salt and pepper. Place salad in serving bowl. Crumble remaining 2 yolks over salad. Garnish with fennel fronds. Serve at room temperature or cover and chill up to 4 hours.

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FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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